

FOR THE TABLE

HOUSE MADE SOURDOUGH BREAD
A available daily after 5:30pm
Herbed Butter + Sea Salt **4.5**

CHARCUTERIE & CHEESE BOARD
Chef Philip's Choice of Artisan Cheeses + Charcuterie + Accompaniments **15.5**

HEIRLOOM TOMATO FLATBREAD
Basil Pesto + Burrata Cheese + Balsamic Reduction + Garlic Aioli (*GF/VG) **12.5**

STARTERS

AMARENA CHERRIES
Regular (four) *or* Bourbon Soaked (three) **2**

CRAB STUFFED PRETZELS
Bacon + Fresh Herbs + Old Bay (two) **12.5**

COMPANION PRETZELS
Beer Cheese or Grain Mustard (two) **8**

FISH TACOS
Crispy Flounder + Pico + Sriracha Lime Cream + Cilantro Slaw+
Flour Tortillas (two) **8**

FRIED GREEN TOMATOES
Shrimp & Corn Salad + Micro Basil + Basil Oil **14**

BBQ MEATBALLS
Crispy Greens + Pickled Peaches + McGraw Hilltop Pecans **11**

GREEN GODDESS HUMMUS (*GF/VG)
Served with Seasonal Crudité + Sourdough Toast **10.5**
Extra Bread **1**

CHICKEN WINGS
Confit + House-made Hot Sauce + Bleu Cheese + Scallions + Creamy Herb Dip **12**

CHEF'S SIGNATURE SANDWICHES

THE BIG RACK BURGER
Angus Beef Patty + Bourbon Bacon + American Cheese + Rack Sauce + Lettuce + Tomatoes + Onions + Pickles + Brioche Bun + Hand Cut Fries **13.5**

CHICKEN BACON BRIE
Chicken Breast + Blistered Peaches + Peach Jam + Honey Dijon + Bourbon Bacon + Melted Brie + Wheat Berry Toast + House-made Kettle Chips **12**

SOUTHERN GENTLEMAN
Andouille Sausage + House Smoked Pork + Cilantro Slaw + House Pickled Jalapeños + Italian Hoagie + House-made Kettle Chips **11**

(*GF) (*VG) DENOTES GLUTEN-FREE OR VEGETARIAN

SOUP & SALADS

ROASTED RED PEPPER SOUP (*GF)
Chimichurri + Street Corn + Micro Cilantro + Corn Bread Crumble (Cup) **4.5** or (Bowl) **8.50**

STRAWBERRY PATCH SALAD (*GF/VG)
Spinach + Pecans + Bourbon Onions + Brie Cheese + Strawberries + Strawberry Vinaigrette **11**

CHERRY HEIRLOOM CAPRESE (*GF)
Burrata Cheese + Basil Pesto + Micro Basil + Balsamic Reduction **12**

SEVEN LAYER SALAD (*GF)
Chopped Romaine + Smoked Cheddar Cheese + Hard Boiled Egg + Chopped Bacon + Peas + Diced Tomatoes + Green Goddess Dressing **10**

(*GF) DENOTES ITEMS THAT CAN EASILY BE MADE GLUTEN FREE

ENTRÉES

PAN FRIED LUMP CRAB CAKES

Roasted Red Pepper Sauce + Street Corn + Micro Cilantro + Roasted Cherry Heirloom Tomatoes **22**
Suggested Wine Pairing: SEGURA VIUDAS - Sparkling Brut Cava; Spain; N/V
Suggested Bourbon Pairing: ELIJAH CRAIG SMALL BATCH

CHEF'S FISH MARKET SELECTION

Market Price

ROASTED LEMON PEPPER CHICKEN (*GF)

Foraged Chanterelle Mushrooms + Missouri Rice Pilaf + Pan Jus + Sunflower Sprouts **24**
Suggested Wine Pairing: STILLMAN ST - Chardonnay; Sonoma County, California; 2016
Suggested Whiskey Pairing: HIGH WEST DOUBLE RYE

SUMMER VEGETABLE GNOCCHI (*VG)

Ratatouille + Shaved Parmesan + Lemon Butter Sauce + Micro Basil **20**
Suggested Wine Pairing: BONOTTO DELLE TEZZE - Pinot Grigio; Veneto, Italy; 2016
Suggested Whiskey Pairing: STILL 630 RALLYPOINT RYE

ROASTED PORK TENDERLOIN (*GF)

Berry Mustarda + Smashed Potatoes + Summer Herb Salad + McGraw Hilltop Pecans **24**
Suggested Wine Pairing: MILBRANDT - Merlot; Columbia Valley, Washington; 2017
Suggested Whiskey Pairing: JJ NEUKOMM

PAN SEARED PEACH DUCK BREAST (*GF)

Duck Confit + Jalapeno Peach Jam + Pickled Peaches + Blistered Peaches + Polenta Tots + Southern Greens **28**
Suggested Wine Pairing: DISTRICT 7 - Pinot Noir; Monterey, California; 2015 (88 WE)
Suggested Whiskey Pairing: BELLE MEADE MADEIRA CASK

BUTTER BASTED BLACK ANGUS STRIP STEAK (*GF)

Local Mushroom Fondue + Roasted Baby Yukon Potatoes + Bacon Green Beans **30**
Suggested Wine Pairing: HEDGES H.I.P. "La MODE" - Cabernet Sauvignon; Washington; 2016
Suggested Bourbon Pairing: FOUR ROSES SMALL BATCH

BOURBON GLAZED LONDON BROIL (*GF)

Chimichurri + Smashed Potatoes + Cumin Glazed Local Carrots **23**
Suggested Wine Pairing: MEYER FAMILY CELLARS - Syrah; Sonoma, California; 2013
Suggested Scotch Pairing: DIMPLE PINCH 15 YEAR

Split a sandwich or entree for an additional \$2

Consuming raw or uncooked meats, seafood, cheese, and eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please let us know if you have any specific allergies.

SIDES

Chef's Seasonal Vegetables (*GF) **4**

Hand Cut Fries w/ Bourbon Bacon Jam **4**

Mac and Cheese **4**

House Made Slaw **4**

Smashed Potatoes **4**

Caesar Salad **4**

Rack House Salad **4**

Kettle Chips **4**

Three Courses for \$35 every Tuesday, Wednesday & Thursday after 5pm

STARTER + ENTRÉE + DESSERT